

Daughters of Eve.

RIBBONS FOR THE HAIR.

How to Wear Greek Fillets, Abasias, Bows and Donkey-Ears.

In summer and early fall, when women like to wear hats as little as possible, all sorts of pretty devices are adopted for the adorning of the hair, especially with bands or ribbons. This custom has always been popular from the Greek women of classical times until now.

The Grecian style which is still in favor, exquisite when becoming, can be worn by the minority only. Few women have features so classically regular that they can dare these bands and the small knot at the center of the back of the head which is the necessary coiffure.

HOW TO PUT ON A GREEK FILLET.

But if it were sure that her nose is not too long, her chin not too pointed and her ears made her hair wavy and wild, to wear a fillet, she can take a piece of white or velvet ribbon, half an inch wide, and wrap it around her head, passing it under the front and across the temples at intervals, after which the bands must appear to confine the waves, and to produce this effect the hair needs to be loosened up.



lightly between the ribbons. Some pass the hands through the waves and curls, but this is not an artistic style. Less on the hair than at any other point of the toilet, hands must not be worn where there is no fullness to hold down. The only other legitimate use in dress is where they serve as decorative lines. Many fasten the ends of the ribbon under the knot, others do them into a little bow; this may be done if it does not detract from the contour of the head, still the plain style is more truly Grecian. At any rate a comb must never be worn in conjunction with fillets, as I saw the other day. If any garment is used it must be a small, gold or jeweled finger thrust through the knot.

VARIATIONS OF THE FILLET.

Those who want to be intensely individual use several bands of "Tom Thumb" ribbon with a plain edge, placing them not far apart; so that the whole effect is one of open fillet. Another variation of the fillet effect is worn by a handsome woman at a dinner a few evenings since. Her curly, golden hair was lightly drawn back into a loose, Grecian knot, and the head was passed three times of narrow baby blue silk cord, the same kind that outlined the neck of her blue crepe gown.

FOR PARTED HAIR.

Those who wear the hair simply parted and carried back from the forehead, will do better to avoid the erect bands and gather, whether their features are classic or not.

A stylish way for such to wear ribbon, is the satin bow in the fashion of the women of Alsace Lorraine. Ten years ago this hair decoration was highly fashionable, and the style promises to prevail to again. The hair must be parted evenly, then turned back upon the head, the end with its wide Alsatian bow fastened on the top of the head, forming an especially pretty frame for slender faces. The bows are made of ribbon in all colors; wide black velvet is the softest and most elegant for morning wear in the house.

"DONKEY-EARS."

A fashion that prevailed last year and has been in high favor for evening wear this season is the "donkey ears" of satin ribbon, placed at the side of the knot of hair when it is worn on top of the head. These are easily fashioned by any girl who is dexterous at twisting ribbons. They are sometimes pinned to the hair with small jeweled stick-pins, but there is something incongruous in a bow that shows it is pinned on below, is supposed to be the fastening of a string. Last season, these ears were placed in the front of a satin bandeau, while the hair was piled up in the center; but now the bandeau is not worn, and the hair is simply fastened to the hair. To be chic it must be placed at just the becoming point and angle, and that will vary with every head.

Frequently an attractive hair-dress is produced by the ribbon being wound in and out the coils of the loose knot, ending in "donkey ears" in front. This manner of winding a ribbon in the hair is also used with good effect in the Grecian knot. Although the bandeau of ribbon is being used, the use of small flowers are too artistic to discard. To make one, get a small artificial round comb in the color you prefer and break off the teeth, excepting two or three at each end, which help hold the arrangement in the hair. Having strung round flowers on a fine gold wire, wrap them over the comb, putting, if you like, a small sprig of the flowers in front. Of course, only the smallest flowers are used. The single flower, worn as a Spanish senorita, will always be in fashion, but the flower must be a rose.

HERBY-DRIVE HALLMARK.

A HASTY PIAZZA SCREEN.

Comfort and Ornament.

To possess a piazza is to expect perfect summer comfort and coolness; but with the ordinary country veranda most people find it cooler inside the house at certain hours of the day. In September and October, the most delightful country months of the year, the fall morning sunshine is welcome, but at noon, and two or three hours after, it is too hot for an unprotected stay on the piazza. Everyone sighs for the shelter of a curtain or awning, but many suppose such comforts expensive and troublesome, conveniences for the rich only.

There are perfectly satisfactory home-arranged curtains to be had, inexpensive and good for dozens of years. A couple of hours' work will make and hang these simple affairs.

The material is such as will stand sun, wind and rain—common straw matting. I have seen a particularly attractive set made of cream colored straw, having large blue and brown Japanese figures on the surface.

Measure the distance from the piazza cornice to the floor, or to the railing of the balustrade, if there is one. Allow a quarter of a yard extra for each of many strips of this length as will be needed.

The ends which are to be nailed to the post should have a stout cloth binding

four inches deep; pint or denim, now to be had in various colors, is strong and durable. The punch is a mixture of equal parts of tea, syrup and water. A unit rule is one cup of tea, one cup of lemon syrup and one cup of water, mixed and cooled in a refrigerator or in a pan of ice water. Perhaps it may be thought by some that it will do just as well to use sugar, lemon juice, tea and water, but it will not, for the mellowness of flavor of this really delicious drink is due to two things, first, to the cooled syrup, and second to the blended tea. However, if not so many varieties of tea are at hand, a passably good quality may be made by mixing English Breakfast and Gunpowder in the proportions of two to one respectively.

THE SUMMER TEA TABLE.

Dishes, Dainty and Good, to Woe the Fit Appetite—How to Prepare Food.

Delicate cooking, dainty service, and the right foods are the things which constitute table attractiveness just now in the hot oppressive days when the dog-star is climbing overhead and the earth is panting underneath. All heavy meats, expensive game and elaborate dishes will be distasteful until the air grows cool again.

For dinner there are those who, in order to be satisfied, always must have the regular course meal, and to whom any substantial variation would mean dissatisfaction. But for luncheons, breakfasts and teas there may, and should be, a degree of summer variety as grateful to the stomach as it is healthful to the body.

The first two requisites for good and pretty summer table service are ice and green things. Then come the fruits and last of all the drink. The drink may be but a novice in the art, yet, if the table maid be an artist at her work, the effect will be good and generally satisfactory.

PREPARING "ICE" DISHES.

At all recent luncheon parties the first course has been something in ice. The way of preparing it is to make a "dish" of the food, and then to freeze it in a real china dish. For example, suppose one wishes to serve sliced peaches. What is prettier than to hollow out a long boat-like excavation in the center of a dish of ice, and send it to the table with the rich colors of the peaches shining through the ice, as if through crystal. Sugar, liberally sprinkled on the ice, melts a little in the dish and then seems to grow firm, making the dish as if it were frosted.

Berries are served in ice in the same way, and so also are small confections of mints, melons. But the melons are served whole with the touch of the ice upon them, because many people hold that air and light are fatal to the flavor of a melon after it is cut.

A summer hostess who delights in having her table a surprise in its daintiness and appetizing quality, her luncheon made in small bowls, her chocolate in tall individual pitchers, and her ices and creams in glasses. In this way, the quality of her service is preserved to preserve the salad, the chocolate is kept hot and can be poured a little at a time in the cups as the guests may wish, and the cream stays firmer because the glasses are chilled with the ice until as cold as glaciers themselves.

A PICTUREQUE ROAST.

A very pretty luncheon table can not well have cold meats upon it unless these are particularly well arranged. Haphazard slices will not do at all, nor will even a liberal parsley garnish help matters greatly. The daintiest and the most picturesque way to serve cold meats is to slice them and then re-arrange in bulk again.

To do this nicely a large piece of meat, say a fine roast of beef, must be cooked and then allowed to get very cold. When quite cold the beef is sliced all the way across in mammoth slices, not by one. When all the slicing is done, the pieces are carefully put in place again, just as they were when whole, and the "roast" is apparently unbroken. For greater convenience in the serving, the entire piece of meat is cut out across, so that the slices when taken off are half size instead of colossal in dimension.

A piece of resistance, like a full sized roast of beef in the center of a luncheon table, is a stately thing to gaze upon, and gives the guests the comforting assurance that the substantial part of the feast is not to be sacrificed entirely to hot weather delicacies.

OLD FASHIONED TEA PARTIES.

A pretty form of entertainment is the old-fashioned tea party, and one who admits of the serving of many picturesque dishes. The accepted hour for the tea party is the old-time one of 5 o'clock, so that the family dinner-hour need not necessarily be interfered with.

The description of a model little tea-table may not be uninteresting to home-makers who are always on the look-out for new and pretty ways of doing home things. Such a tea party was recently given upon the back veranda of a very lovely seaside villa and this is the way the table was set:

The "cloth" was all of palms. It seemed to be one big palm mat, with long leaves securely fastened upon a background of drapery which had been green plush, or only heavy cloth, for not an inch of it was visible. In the center of the table stood a cabinet of white wood. The cabinet was of the sort with irregular shelves and open front and back, making a series of shelves upon which dishes were placed, so that they could be reached from either side and admired by all. On top of the "cabinet" stood a glass bowl of the old-fashioned "Sweet William," such as grew in our grandmothers' gardens, and the Regular Little shelves were bowls of berries, dishes of fruit, and at the base was a huge bowl of summer salad.

Underneath the table were dear little napkins of drawn cloth which were adorned by all. On top of the "cabinet" stood a glass bowl of the old-fashioned "Sweet William," such as grew in our grandmothers' gardens, and the Regular Little shelves were bowls of berries, dishes of fruit, and at the base was a huge bowl of summer salad.

Underneath the table were dear little napkins of drawn cloth which were adorned by all. On top of the "cabinet" stood a glass bowl of the old-fashioned "Sweet William," such as grew in our grandmothers' gardens, and the Regular Little shelves were bowls of berries, dishes of fruit, and at the base was a huge bowl of summer salad.

Underneath the table were dear little napkins of drawn cloth which were adorned by all. On top of the "cabinet" stood a glass bowl of the old-fashioned "Sweet William," such as grew in our grandmothers' gardens, and the Regular Little shelves were bowls of berries, dishes of fruit, and at the base was a huge bowl of summer salad.

Underneath the table were dear little napkins of drawn cloth which were adorned by all. On top of the "cabinet" stood a glass bowl of the old-fashioned "Sweet William," such as grew in our grandmothers' gardens, and the Regular Little shelves were bowls of berries, dishes of fruit, and at the base was a huge bowl of summer salad.

Underneath the table were dear little napkins of drawn cloth which were adorned by all. On top of the "cabinet" stood a glass bowl of the old-fashioned "Sweet William," such as grew in our grandmothers' gardens, and the Regular Little shelves were bowls of berries, dishes of fruit, and at the base was a huge bowl of summer salad.

Underneath the table were dear little napkins of drawn cloth which were adorned by all. On top of the "cabinet" stood a glass bowl of the old-fashioned "Sweet William," such as grew in our grandmothers' gardens, and the Regular Little shelves were bowls of berries, dishes of fruit, and at the base was a huge bowl of summer salad.

Underneath the table were dear little napkins of drawn cloth which were adorned by all. On top of the "cabinet" stood a glass bowl of the old-fashioned "Sweet William," such as grew in our grandmothers' gardens, and the Regular Little shelves were bowls of berries, dishes of fruit, and at the base was a huge bowl of summer salad.

Underneath the table were dear little napkins of drawn cloth which were adorned by all. On top of the "cabinet" stood a glass bowl of the old-fashioned "Sweet William," such as grew in our grandmothers' gardens, and the Regular Little shelves were bowls of berries, dishes of fruit, and at the base was a huge bowl of summer salad.

Underneath the table were dear little napkins of drawn cloth which were adorned by all. On top of the "cabinet" stood a glass bowl of the old-fashioned "Sweet William," such as grew in our grandmothers' gardens, and the Regular Little shelves were bowls of berries, dishes of fruit, and at the base was a huge bowl of summer salad.

Underneath the table were dear little napkins of drawn cloth which were adorned by all. On top of the "cabinet" stood a glass bowl of the old-fashioned "Sweet William," such as grew in our grandmothers' gardens, and the Regular Little shelves were bowls of berries, dishes of fruit, and at the base was a huge bowl of summer salad.

Underneath the table were dear little napkins of drawn cloth which were adorned by all. On top of the "cabinet" stood a glass bowl of the old-fashioned "Sweet William," such as grew in our grandmothers' gardens, and the Regular Little shelves were bowls of berries, dishes of fruit, and at the base was a huge bowl of summer salad.

A GENTLE WOMAN.

Wishes a toilet cream to promote that.

Brilliant Transparency of the skin, which is the true beauty of the complexion. She wishes it to have the true fragrance of the flowers and the gentle tonic action of the healing balsams, which render the skin soft, white and beautiful without injury to it.

She wishes the refreshing, soothing effect of the best and simplest ingredients blended into a perfect cream. She finds it in Cocoon Cream and will have no other.

She never uses the paints and face bleaches which are so injurious to the skin. GENTLEMAN after shaving find Cocoon Cream most excellent.

COCOON WATER is the natural fragrance of flowers for the toilet and bath.

COCOON BALM Prevents and Heals chapping, breaking and roughness of the skin.

THE COCOON TOILET SPECIALTIES are manufactured only by the

Cocoon Company.

SAN FRANCISCO, CAL.

For sale by

J. B. Farlow,

Godbe-Pitts Drug Co.,

Roberts & Nelden,

Wholesale Agents.

PLANNING GUEST-SUPPLEMENTS.

There are countless ways of serving even everyday things. They are invented by painstaking hostesses with plenty of time for the planning of guest-supplements, and are followed by hostesses who have less time to plan but quite as much willingness to execute.

Among the dainty ways of preparing dishes is the trick of scooping out great quantities of food from the center and serving the scooped out spoonfuls, with their rounded sides up, making rosy mounds from which the seeds are easily slipped out.

Another is the fashion of serving brown bread and white, both home made, in thin slices, buttered and pressed together, perhaps four thin slices, making one slice of ordinary thickness, for the slices must be all on the inside of the slices.

And, thus, there are the pretty ways of folding baked potatoes in the depths of a fine napkin, hand embroidered and motes, to keep them warm; and the wrapping of boiled eggs in Japanese papers to protect the fingers from the heat; and the planning of browned biscuit in regular biscuit napkins of lovely design, which keep them warm and are ornamental, too.

The art of having a nice looking table lies in paying attention to separate things in the way of water, which are legs or carved or whether the chairs have the new and fashionable high backs, or even, whether the table cloth be, or be not, the "damask" variety. But see that each dish is made just as attractive as it can possibly be. Study the little niceties of doing things and, then, your feast will, as the little boy said of his aunt's molasses cake, "eat itself."

AUGUSTUS PRESCOTT.

Arrowing Economy—A Hint for the Times.

The question of "means" for many clever well-bred people is narrowing so closely that no one ought to be embarrassed in arrowing the most studious economy.

The idea of paying three or four dollars for one dish of meat for dinner for a simple family does not commend itself to my ways or desires. I am able to listen unmoved when my "first-class cook" dilates on the excellence of her last place, where "there was only three in the family and still always had three kinds of meat for dinner, a roast and game and a made dish or two, and pastry from the confectioners." I can face that critical and elevated being with the utmost superiority in ordering a dinner of hash, or a luncheon of toast and chocolate alone, if it so pleases me.

Five courses for those who wish and can afford them. There is always plenty at my table, and I hope always will be, of one dish when I cannot afford more. A crust is sweetly with the flavor of independence.

There is a gift worth cultivating, of making the most of what comes to hand, of getting the full worth of food and fringing off making nice handling and watchful cookery and the flavor which sauces and larder cannot afford.

Before pastry can be made with the quarter of a pound of butter, deftly handled, than many a cook makes with the pound-for-pound rule. A perfect heat will turn out a better dish with less lard than a rolling fire and the fat of many lambs. A bird baked in clay will have a flavor which a high-class cook will not obtain with ham, veal, and oysters, and wine and dressing, eggs to bind and a Paris tiled oven for roasting.

SHIRLEY DARE.

When Traveling.

Whether on pleasure bent, or business, take on every trip a bottle of Syrup of Figs, as it acts most pleasantly and effectively on the kidneys, liver and bowels, preventing fever, headache and other forms of sickness. For sale in 50c. and \$1 bottles by all leading druggists. Manufactured by the California Fig Syrup Co. only.

UTAH AS A STATE.

During the last few years of its territorial history Utah has made magnificent progress in every material province, and is now fully equipped for her entry into the galaxy of states. That this will be accomplished there is no reasonable doubt. As a commemoration of this probable event, and to still further aid in our progress and development, the Historical Society of Salt Lake City, setting forth the manifold struggles of our people in the past, and the splendid results achieved thereby in the plentiful fruition of the present. The book will be the handsomest, as to typography and illustrations, the best ever been issued in Utah, and neither expense nor care will be spared to make it a worthy and attractive publication. The work will be neither theological nor a partisan treatise, but will simply give the proper credit to those to whom it is due, displaying how and by whom our resources have been developed until they have become a source of pride and honor to our people, and a beautiful city has been built upon what was an arid waste. It will simply be a statistical and historical business statement showing our growth and present unexcelled facilities for the transaction of trade and commerce, and the eligibility of Salt Lake city as a health resort or a Mecca for the tourist and traveler.

Territories, like persons, must either advance or retrograde, and if we rest contented with our efforts in the past we are sure to lose ground in the struggle for progress with neighboring states. During this period of depression there has never been a better opportunity to present the old achievements of our people to the capitalist, merchant, investor or settler, and to elaborate the superior status our city occupies, financially and commercially. Many pamphlets have been issued on these subjects, but they were usually published in the interest of some particular corporation or enterprise, and hence were not general in their scope. The souvenir history will embrace all the salient features of Salt Lake city and the adjacent country, and will be a most valuable and incentive to an examination of our resources, as well as a handsome demonstration of their utilization by our citizens, thus forming a valuable "object lesson" to those who are seeking for the more available and beneficial investment of capital, or for engaging in more profitable commercial enterprises.

In the furtherance of this work we seek the aid of our citizens, as in helping us they most effectively aid themselves, and by means of this souvenir and its large distribution the attention of people all over the United States will be called to the exceptional facilities, in numberless ways, our city affords. This work will be gratuitously distributed all over the United States, special attention, however, being given in its distribution to make it more thorough in those places accessible to our trade and commerce. In the presentation of its manifold merits to our people by our canvassers, THE HISTORICAL SOCIETY OF SALT LAKE CITY speaks for its citizens and its large body of contributors, and we suggest to them that during a time of unsettled conditions is the time to place before the public our performance, and that the old achievements of our people, then the property begets satisfaction and utter disinclination for change, but when every financial and commercial concern is in a state of depression, and the business of the country is in a state of depression, attention of the trouble can be sought and successfully found in the superior advantages of our city and state.

DRESSING A TABLE PRETTILY.

Another luncheon table, less elaborate, perhaps, was made picturesque by the dressing for the dishes. The menu was very simple one—just fruit, tea biscuit, salads, pastry and more fruit. But it was made very pretty by the general arrangement.

The fruit was served in beds of the natural leaves; and the stems, with a few leaves upon them, were left on each apple or pear or plum. The patches were posed in rich slices in a frosted dish, the edges of which were overhung with long sprays of currants, red and white. When the party came, there were three or four kinds of chess served—some of the foreign varieties being very ornamental in shape and color. But the homely little cakes of fruit and berries were made attractive by being served in lettuce leaves, with the lettuce fronds curled around them.

Last of all in this plain, though very agreeable little luncheon, there were passed dishes of cantaloupe, with tops cut off, and the base embedded in cracked

THE HERO.

Powerful Heating Furnace in Two Styles—Wrought Steel Tubular Radiator, Cast-Iron Reversible Flue Radiator. Five Sizes HERO for Hot Air and Hot Water, Hard or Soft Coal, Powerful, Durable, Economical. Manufacturers in Tin, Copper and Sheet Iron.

SALT LAKE HEATING CO.,

216 State Street.

The Most Complete Stock in the Territory of Utah.

FINE WINES, LIQUORS AND CIGARS.

Mulvey & Co.,

213 S. Main St. Tel. 637

Mail Orders promptly attended to. Wholesale or Retail in Bond or Free.

FOR Broiling, Baking, Boiling, Preserving.

GRANITE IRONWARE is more than a luxury—it is a necessity. It is clean, healthy, handy and neat; there is as much difference between it and tinware, as between a china and a tin cup. It is cheap, because it lasts, and it is always nice. Every good housewife should use it, and those who once try it won't have anything else. It is the best ware made for the kitchen. Cook Book and Price List Free on application. Be sure to mention this paper. Manufactured only by the

ST. LOUIS STAMPING CO., ST. LOUIS, MO.

BUY THE BEST.

JAY C. WEMPLE CO.'S

EMPIRE

—HAND MADE—

WINDOW SHADINGS and SPRING ROLLERS

ARE THE MOST DURABLE.

For Sale by All Dealers.

Williams, Hoyt & Co's.

ROCKY MOUNTAIN

Boys', Youth's, Misses, Children's and Infants'

SHOES.

Are Superior to all others. ASK Z. C. M. I. FOR THEM.

THE

Heesch-Davies Sanitary Co.,

SUCCESSORS TO

HEESCH & ELLERBECK.

Sanitary Plumbing,

Steam and Hot Water Heating and Ventilating.

A FULL LINE OF ELECTRIC AND COMBINATION FIXTURES CARRIED.

ELECTRIC WORK OF ALL KINDS. SEWER AND WATER CONNECTION MADE ON THE SHORTEST NOTICE.

CORNICE WORK,

Copper and Galvanized Iron, Patent Metallic Skylights and Ventilators

—AND—

ALL KINDS OF TIN WORK.

40 E. First South. HEESCH-DAVIES SANITARY CO.

DO YOU NEED

WALL PAPER

The undersigned having secured the Agency for the sale of

ALFRED PEATS, Chicago.

Wall Paper, hereby announces the arrival of a complete line of samples, containing over 300 New Patterns all made for this Spring's trade, in the latest and most popular colors.

DO NOT FAIL TO SEE THESE

SAMPLES

If you expect to use any Wall Paper, they are all marked at prices which will compare favorably with the most complete and better selected stock of Paper than can be found outside the largest cities. Call and see samples before you buy.

DAVE L. LEVEY, Agent.

169 State Street, Salt Lake City.

ESTABLISHED 1862

JOSEPH E. TAYLOR

—PIONEER—

UNDERTAKER

OF UTAH.

The Only Casket and Coffin Manufacturer between the Missouri River and California.

BUY HOME-MADE GOODS.

Everything in the Undertaking line kept in stock.

FACTORY AND WAREHOUSES.

NO. 253 EAST FIRST SOUTH STREET.

Telephone No. 70.

Office and Warehouses Never Closed.

WHITELEW BROS.

Oils, Paints and Chemicals.

—SUPPLIES FOR—

SOAP, WOOLLEN and PAPER MANUFACTURES, RAILROADS and MINING COMPANIES.

ST. LOUIS, MISSOURI.

WE HAVE THE WHITELEY VERTICAL CUT MOWERS, THE WHITELEY TRICYCLE Folding Bar Mower, the Whiteley Open End Steel Harrow and Binder, Whiteley Automatic Hay Rack, Whiteley Spiral Gear Lawn Mower, Whiteley and Champion reapers. We have the most complete line of all Mowers. The Davis Implement Company is our larger Whiteley agents. We solicit your trade. Mail Orders a Specialty.

GEO. NAYLOR & SON,

370 SOUTH MAIN,

Have Secured the Exclusive Agency for the Celebrated

WHITELEY MACHINE CO.